#0 WHEAT IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński zero Viking Malt (Strzegom)	3 kg *(50%)*	--- %	4
Grain	Słód pszeniczny Viking Malt (Strzegom)	2 kg *(33.3%)*	--- %	5
Grain	Płatki pszenne niesłodowane (pszeniczne)	0.5 kg *(8.3%)*	--- %	4
Grain	Płatki owsiane	0.4 kg *(6.7%)*	--- %	4
Grain	Słód karmelowy 100 - Viking Malt (Strzegom)	0.1 kg *(1.7%)*	--- %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.3 %
Boil	Citra	15 g	15 min	13.3 %
Boil	Mosaic	20 g	15 min	12.8 %
Whirlpool	Citra	40 g	20 min	13.3 %
Whirlpool	Mosaic	40 g	20 min	12.8 %

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Dry Hop	Citra	40 g	2 day(s)	13.3 %
Dry Hop	Mosaic	40 g	2 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa sterylizowana	200 g	Mash	---

Notes

- łuska ryżowa na mash out;
  chmielenie na whirlpool/hopstand 20 minut od 77°C;
  schłodzenie brzeczki do temp. 15°C;
  fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 16-22°C;
  przed rozlewem 2-dniowy cold crash w temp. 0-4°C;
  rozlew - poziom nasycenia 1,9-2,0 vol.;
  refermentacja - 21-28 dni
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